

ROUSSEAU HINTS FOR THE AUTUMN BRIDE

Soft, Clinging Materials Selected For the Wedding Frock—Crepe Meteor, Ninon or The New Woolen Satin

Of course in any discussion of the bridal trousseau the first thought is for the wedding gown. The conventional bridal dress is white—that is an essential point that all authorities agree upon—but no law is laid down as to the material, which is usually rich and expensive as the purse can afford or as modest and simple as economy or the bride's finer taste dictates.

Thick and stately white satin is not so much used for the wedding frock as it used to be. The bride of today selects rather one of the soft clinging fabrics, such as mousseline, crepe meteor, veiling, ninon or a new woolen satin, which drapes beautifully. This latter material is best suited to the girl not overburdened with money.

One note that is much in evidence in the newest bridal dress is simplicity. The long sheathlike lines of the empire gown are a favorite with the bride of the autumn. A fichu draped across the bodice, a trail or cluster of orange blossoms on the skirt, the most elegant fashion demands no more than a filmy veil to envelop the graceful figure. Lace in abundance trims the smart bridal gown, and the bride elect who has presented to her some old family lace is indeed fortunate. The present styles permit of various ways of disposing of these lace veils or scarves or flounces. Veils are most frequently used for their original purpose and are gracefully draped over the hair in a kind of mobcap surrounded by a coronet of orange blossoms. But when everything is said there is nothing so virginal and sweet as the floating cloud of tulle, and the wearing of lace is more ostentatious than becoming.

A beautiful arrangement of the bridal veil is shown in the wedding costume illustrated. The caplike affair on the head, with a brim of orange flowers, is charming, and the veil is caught to the satin train all the way down with festoons of blossoms. Orange blossoms are to be much used this autumn, and the costume pictured is one worn by a bride at a recent very fashionable wedding.

A charming dinner gown, to be included in the trousseau and suitable for many different occasions other than formal dinners, is displayed among the cuts. It is of gray crepe hung over pink satin. The material was sent to Japan to be embroidered in the wonderful flat fashion that looks like satin embossing.

The long gloves are of pink silk flecked with little embroidered figures in gray. The going away suit displayed in this group is most attractive and chic. Brown silk serge is the material used, and it also shows the new trimming Paris is crazy about just now, consisting of bold machine stitching in a contrasting color. In this instance the

colors employed are a pale violet and deep mauve. The deep sailor collar on the natty little short jacket is of mauve bengaline silk.

Here is a suggestion for the bridesmaids' hats which some of the autumn brides might like to carry out. It is a dainty affair reminiscent of the chapeaux worn in the eighteenth century, very charming and girlish, yet effectively carried out in pale pink satin. The poke shape was trimmed with a big bow of cream malines lace lightly and delicately wired. Long ends of the

lace were arranged about the crown, and at the back of the creation were crossed and tied under the wearer's chin in a huge bow. To give character to the hat strings of two inch wide black velvet were carefully arranged about the brim and fell in long ends at the back.



GOING AWAY SUIT.

DINNER FROCK.

WEDDING GOWN.

To Tell Character by Nails

IT is said that there is as much character to be observed from a person's finger nails as from the face. The following indications are stated as being fairly correct: Those possessing long nails are good natured and self confident, but place very little confidence in others. Broad nails are supposed to belong to those of a gentle, bashful nature. Little round nails are the sign of a person who is seldom pleased, readily inclined to anger, spiteful and revengeful. Any one with fleshy nails is said to be calm and ease loving, fond of eating and sleeping and who would prefer a small income to much wealth to be acquired by activity and diligence. Pale to lead colored nails belong to melancholy persons who would do well in branches of science or philosophy. The long, filbert shaped nails indicate a refined and artistic nature, fondness for society and a great love of the beautiful.

THE EMPIRE NOSE IN FASHION

MOST women never realize it, but fashions in noses change almost as often as modes in clothes. The tip tilted, the Grecian and Roman nose have had their day, and now it's the empire nose that is in style. Perhaps it is because the empire nose accords better with the empire fashions of the season or because it goes better with the modish hats. Whatever it is, beauty specialists are remodeling noses and

making them the shape they ought to be, according to the style.

This fashionable nose has a sharp tip. This does not mean the downward inquisitive type, but, rather, the French variety of tip, the nose that is small, but straight, coming to a point at the tip.

To get this sharp tip the specialists squeeze the end of the nose with cold cream until it comes to a point, and the patient continues the treatment herself. Ten squeezes night and morning upon the tip of the nose will bring it to a point in a short while.

The autumn winds play havoc with the nose, and women who want to be pretty must learn how to protect them. The following is how a Frenchwoman does the trick: Before going out in the morning she dashes her nose with hot water, plenty of it; enough to heat the skin. Then into this warm nose she rubs cream of milk. When it has dried she puts on powder.

She rubs powder into the skin until her nose is as white as chalk, whiter than any nose you ever saw in your life. And when she does this she puts on a heavy veil. The result is that the raw winds cannot smite the skin of her nose; it is well protected. Later when she comes home she dusts off the superfluous powder and her nose is pretty for the day.

PONY COATS.

For popular priced garments it is difficult to find any fur which will meet all requirements so well as pony skin. For this reason pony skins are again being used extensively. The natural pony is sharing favor with the dyed variety, and when combined with nutria or beaver trimmings makes a good looking coat for the price.

It is well to mention in this connection that the real Russian pony skin coats are the kind mostly used. The calfskin does not find ready sale now that the best grade of pony has dropped to reasonable prices.

STARVE TO GAIN WEIGHT.

The fat person who has been cut out of meals galore will now rejoice. The last cure for thinness is to omit every other dinner. A woman under such treatment of a physician has gained at the rate of two pounds a week.

With Parisian specialists advising five meals a day for obesity it sounds as if the doctors liked change as much as the dressmakers.

Ready For Winter Sports



SKATING SET OF WORSTED.

KNITTED out of deer togs are delightful for country use in winter for they lend the touch of formality that is part of the outdoor fun. This cap, scarf and muff are made of light brown worsted striped with darker brown. The muff and scarf are lined with thin brown silk.

WHEN THE LAMP IS LIT

Musings of Ellnor Hite

IT is curious how in many cases marriage develops "nerves" and all sorts of "ties that bind" a man a little too closely to domesticity. It is such a mistake! It is also a curious thing how tame many men get when in the matrimonial harness and how willingly they submit to tyranny, which in their days of single blessedness would have horrified them even to think about! This state of things lasts for a time, and then suddenly men become irritated with married life and do not know the reason.

While it is expected that every married woman will manage her home in a capable manner and love her children, there is no doubt that if she centers her entire thoughts on domestic life she will grow intensely stupid, narrow minded and uninteresting. The mind deteriorates rapidly if not used in the right way, especially if it is entirely engrossed in trivial and needless anxieties and worries.

Too often one meets with a woman who will babble on for hours about the marvelous doings of her children or the "badness" of her servants. It is impossible to divert her mind from her belongings except for a moment or two. Naturally she bores her friends, and they stop visiting her, and she wonders why. But her poor suffering husband gets a double dose of these subjects in consequence. Fond as he is of his children he gets tired of this constant eulogy. How he longs for some sensible and interesting conversation, but he won't get it. And he need not expect much consideration from his too domesticated wife, for her affections are altogether wrapped up in the children. She has too small a soul to care about anything else in the world. This is another case in which affections merge into selfishness.

Now a good and sensible mother would never dream of being so selfish as to sacrifice every one's comfort and happiness for the sake of her children, neither would she be so selfish as to try to make her husband play second fiddle to them.

There is a strong point in favor of the modern woman's movement, making as it does for the enlargement of mind and a wider outlook for the masses of half educated women whose interests hitherto have never soared beyond the petty and personal.

It must make for the harmonious happiness of the home. The wife who is more broad minded, capable and intelligently interested in matters outside domestic life is more of a companion to her husband. In fact, husband and wife become real comrades and complain no more of the unutterable boredom of matrimony.

NEW WAYS OF COOKING EGGS

By a Famous English Cook

MRS. LILY HAXWORTH WALLACE, the English cookery expert who is in this country giving her American cousins some new culinary hints, has the following to say about eggs:

"One of the great troubles about cooking is that housewives are apt to get into a rut. Especially is this true when cooking eggs, which are usually boiled, fried or sometimes made into omelets. But that is about all. Now, one of the new ways is to combine tomatoes with eggs. For this delicious dish cut three tomatoes in half crosswise, season them and put them in a baking pan with a little cold water. Put them in the oven and let them bake until tender, then scoop out the centers with a teaspoon and fill with scrambled eggs and cheese mixture.

"To make the egg mixture put two beaten eggs into a saucepan and add to them two tablespoonfuls of cream, two of grated cheese, a little onion juice, salt and pepper. To get the onion juice peel an onion and run it across the grater, then you get the juice without the little lumps of uncooked onion. This method applies to all cookery where onion is added and the cooking is not long continued. Now put the eggs, onion juice, cream and cheese into a little saucepan, scramble them together and then fill the hollow crown from which you took the tomato pulp. Decorate with parsley, because it gives a pretty color combination of red, yellow and green. Serve very hot, as all eggs should be served."

Mince omelet is a recipe from the same source as the eggs. Mrs. Wallace says: "As a matter of fact, there are only two varieties of omelet—the fluffy omelet for omelet soufflé, which is commonly used for sweet omelet desserts, and the plain omelet, which will appeal more to the men. And, after all, it is the men women most seek to please in cooking. For the mince omelet break the eggs into a bowl, beat them lightly and add a tablespoonful of water to each egg used. Season with salt and pepper and put in a tablespoonful of finely chopped mint."

This is how Mrs. Wallace chops mint, parsley or any green herb. First wash and dry by pressing in a cloth. Next pick the leaves from the stalks, discarding the latter. Place the leaves on a board and with a pointed French knife, using the point as a lever, chop until fine enough to serve your purpose. This is a quiet way of chopping and does the work. Some people make a great deal of noise about it, but it is not always those who make the most noise that do the most good.

Having chopped the mint, turn the omelet mixture into a perfectly clean omelet pan in which you have melted two level tablespoonfuls of butter. Cook until just warm, then place under the broiler of the gas range. This will take about three minutes altogether. Fold together and serve at once.

Eggs of Provence give another attractive egg dish. For these Mrs. Wallace cooks in oil as many eggs as there are persons to be served, each on a slice of toast or fried bread. In the meantime she prepares a Mexican sauce with which to cover the eggs. In making this sauce she puts together into a saucepan two tomatoes peeled and cut up, two green peppers chopped and having seeds removed, a little chopped onion, salt and pepper. Cook until thick and pour over eggs after they are dished.

Carrots are among the best complexion beautifiers known. To secure results they should be eaten once or twice a day.

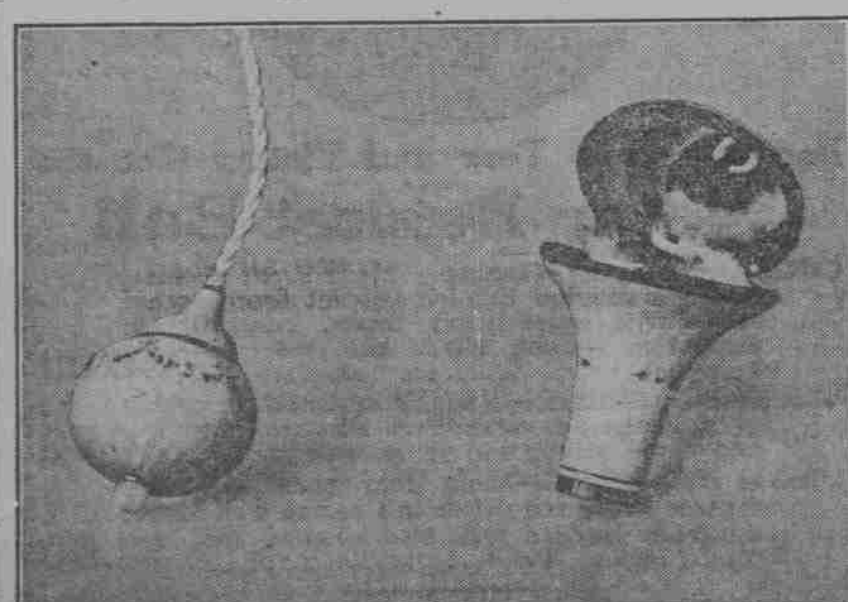
Tailored Shirt Waists Once More In Favor



WAIST IN MANNISH EFFECT.

THE woman who likes the neat freshness of the tailored waist may revel in these garments now to her heart's content, for the severely tailored shirt waist with starched cuffs and a mannish four-in-hand tie has fashion's full approval.

Dainty Fittings For Milady's Limousine



AN ELECTRIC BUTTON AND A POWDER PUFF.

AN electric button for signaling the chauffeur from the interior of the limousine and a powder puff jar with a mirror in the lid are illustrated here. Both fittings are made of porcelain, decorated in dainty style, and the powder jar is shaped to fit into a silver ring on the side of the limousine.